

## **Historic, Archive Document**

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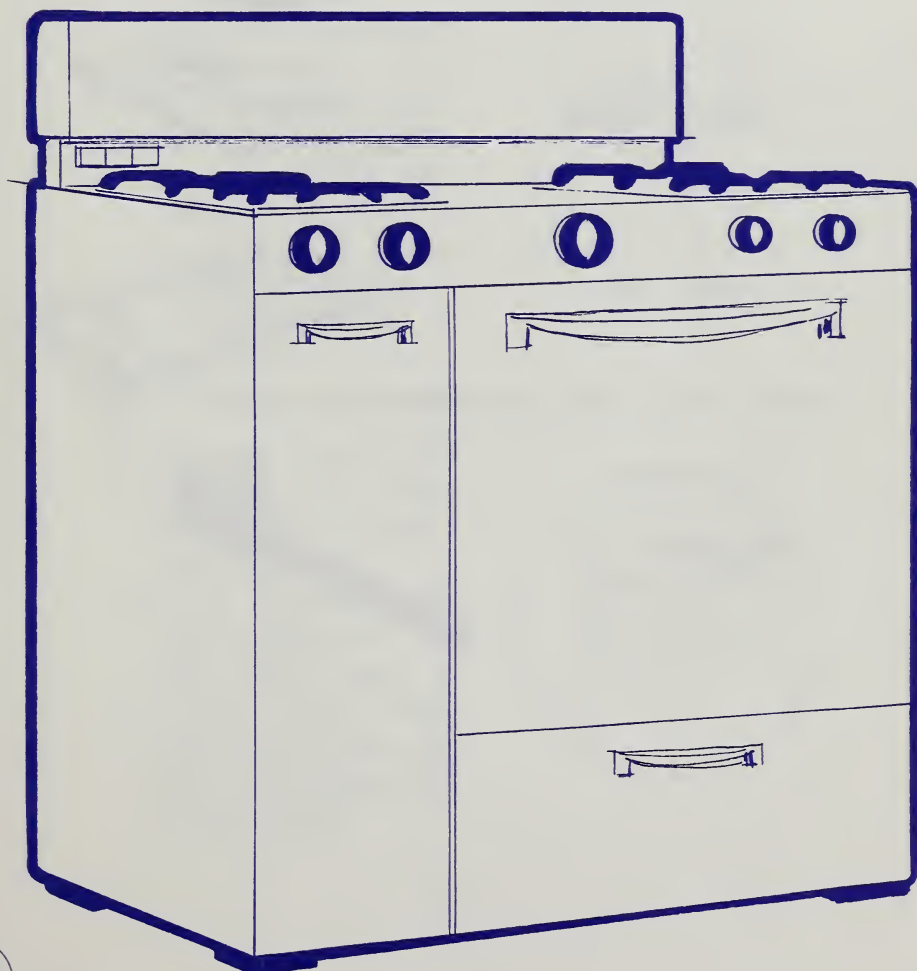


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# CLEAN GAS RANGES

--for a clean house



## Not All Ranges Are Alike

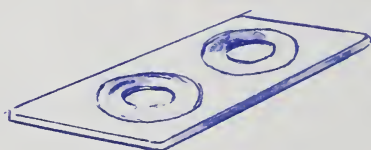
Read and use the book that came with your range.

### Parts of the Range

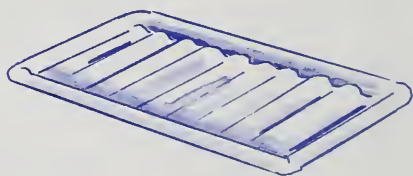
Grates—



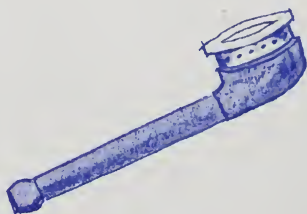
Burner Bowls—



Broiler Pan—



Burners—

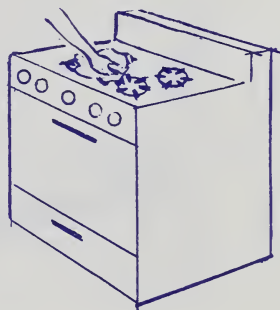


## Clean the Outside of the Range After Each Use

- Let your range cool before you clean the outside. Use warm, soapy water and a *soft* cloth. Rinse and dry it.
- Don't wash the outside while it is warm. This might make it crack.
- These make dull spots on your range:
  - vinegar
  - tomato juice
  - milk
  - any fruit juice

Clean them off as soon as you spill them. If the range is warm, use a *dry* cloth or paper to do this.

- Don't use soap pads or scouring powders to clean your range. They may scratch it.



## Clean the Control Knobs and Metal Trim Often

- Rub the metal trim with a soft, damp cloth. Shine it with a soft, dry cloth.
- Some control knobs pull straight off. You can wash them in warm, soapy water. Some don't come off. Wipe these clean with a damp cloth.

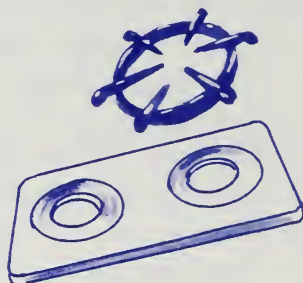


## Clean the Grates and Burner Bowls Often

- Take off the grates and burner bowls. Wash them in warm, soapy water. If they are hard to clean, mix:

1 cup of vinegar and  
1 gallon of very warm  
water.

- Put the grates and burner bowls in this mixture. Let them soak about 30 minutes.
- Wash them with a cloth or old brush. Rinse them with clear, warm water. Dry them.



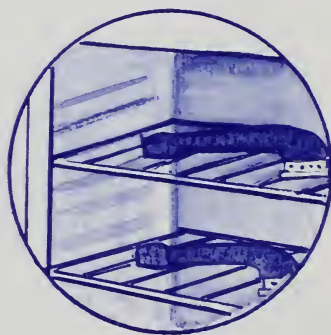
## Clean the Burners When They Need It

- Take the burners out. To do this, first take off the grates and burner bowls.
- Then hold the burner heads at the back. Lift them up and pull out.
- Soak the burners in hot, soapy water.
- While the burners soak, clean the place below the burners. Take out the drip pans if your range



has them. Wash them in warm, soapy water. Rinse and dry them.

- Now clean the burners with a cloth or brush.
- The metal ring with holes in it may come off the burner for cleaning.
- If the holes in the burner heads are stopped up, clean them with a fine wire, a hair pin, or a paper clip. Do not use wooden sticks. They might break off in the burner.
- Rinse the burners in hot water. Put them in a warm oven (300°) to dry. Turn them upside down. Let them dry about 15 minutes.
- If water is left in the burner, it may not light or the flame may be uneven.
- Be sure you put burners back the way they were. If the pilot light goes out, light it with a match.





## Clean the Broiler Pan After Each Use

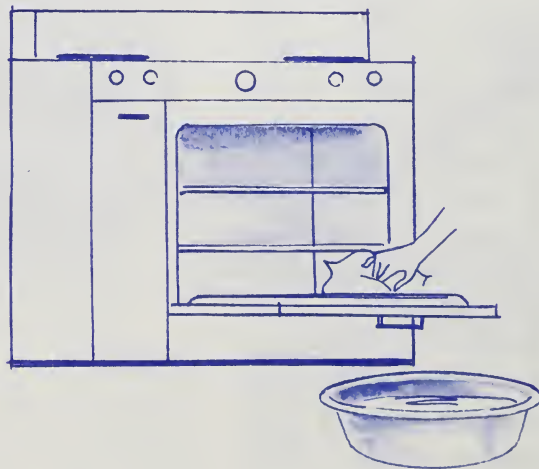
- Take the broiler pan out of the range as soon as you are through with broiling.
- Pour the grease out while it is still hot.
- Put the grill in the pan. Put a little soap or detergent on the grill. Then pour hot water over the grill, into the pan.
- Let the pan and grill stand about 30 minutes. Then wash, rinse, and dry them.



## Clean the Oven

**Each time you use it:**

- Turn the oven off and let it cool.
- Wipe any crumbs and spilled food out of the oven with a damp cloth. Wipe the oven door.





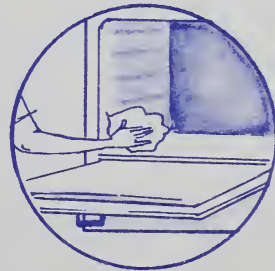
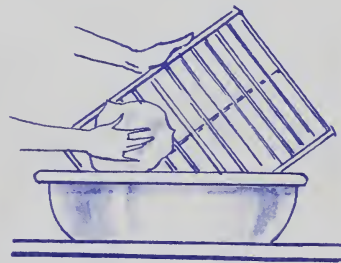
**Once in a while:**

- Thoroughly clean burned food off the oven walls. To do this:
  - Pour about  $\frac{1}{2}$  cup of household ammonia in a bowl.



**Avoid Accidents: Keep Ammonia Out of the Reach of Children!**

- Place the bowl in a *cold* oven.
- Leave the oven door closed about 4 hours or overnight.
- Take the bowl out of the oven.
- Take the racks out and wash them.
- Add the ammonia in the bowl to 1 quart of warm water. Dip a cloth in this. Clean the oven and oven door with it.
- Next, wash the oven and oven door with a cloth dipped in warm, soapy water. Rinse them with clear water. Wipe them dry.



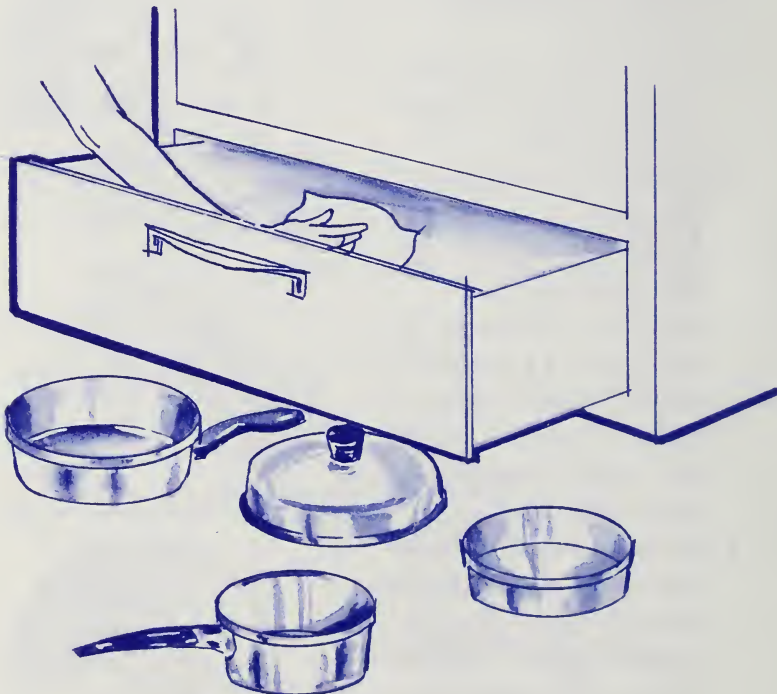


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## Clean the Storage Drawers Often

If your range has a storage drawer, clean it each time you thoroughly clean the oven. Take everything out of the drawer.

Remove the drawer. Then wash the drawer with warm, soapy water. Rinse and wipe it dry.



Developed in cooperation with the Alabama Cooperative Extension Service, Auburn University.

Issued October 1967

★ GPO : 1967 O—280-998

For sale by the Superintendent of Documents, U.S. Government Printing Office  
Washington, D.C. 20402 - Price 10 for 35 cents; \$3.25 per 100